

# Food Service Establishment Inspection Report

Name: **Grinds & Wines**  
 Address: **290 N 74 Hwy**  
**Peachtree City, GA 30269**

Establishment Number

**2-60202**

Previous

**96**

Score

# 89

Year Month Day Inspection Time Purpose Enforcement  
**2007 11 27 15:15 Routine 1**

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5	X	29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4	X		
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8	X	<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2								
Category II Items: Correct within 72 hours 6. Keep food covered when not in use. Salad, bacon, ham, chicken, cheese, slaw, uncovered in under counter cooler. 7. Store food on shelves and off of floor. Food on floor in walk in freezer (pitas, biscuits, turkey). 14. Additional cleaning needed of soda gun at bar. 15. Repair door handle on walk in cooler. Do not use screwdriver.  Due to the number of category II violations, a reinspection will occur after 72 hours. The Board of Health has established a \$75 reinspection fee that will be due at the time of the reinspection.					od and hood vents. b. Additional cleaning is needed of the air return vents in the dishwash room and above dry storage shelves.						
Discussed with/Title Dallen Roche - owner					Inspected By/Title:						